



AZ. AGRICOLA

le Carline®

## **AMICITIA IGT VENETO ORIENTALE**

### **Grapes**

Chardonnay

### **Area**

Lison Pramaggiore

### **Fermentation**

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases
- Controlled fermentation temperature

### **Maturing**

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats
- Mellowing in barriques

### **Sensorial Feature**

This elegant wine is made from chardonnay grapes; it has a pale yellow colour with notes of ripe fruit, bread crusts and vanilla, due to the fermentation in small oak casks.

Slightly spicy, sober and ethereal

### **Gastronomic Matches**

Excellent with fish baked in foil or roast or with white meats.

### **Serving Temperature**

Served at 8-10° C

### **Bottle Size**

Bottle: 750ml  
Case: 6 bottles

### **Analysis**

Alcohol content: 12,5% vol.  
Total acidity: 5,8 g/l  
Volatile acidity: 0,27 g/l



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